

FIRE

DINNER

FIRE

Signature Dishes & Craft Cocktails in Denver's Golden Triangle District Neighborhood

CHEF'S SIGNATURE MUST-TRY ITEMS: 

HAPPY HOUR

Monday-Friday 3-6PM | Enjoy \$2 off appetizers

APPETIZERS

ROSEMARY BREAD	9
FIRE whipped butter smoked salt	
 TRUFFLE PARMESAN FRIES	10
signature FIRE spiced aioli	
 FIRE SPICED WINGS	16
signature crispy buffalo spiced wings lime creme fraiche sweet peppers	
CHARCUTERIE	21
cured meats artisan cheese pickled vegetables salted almonds local jam grilled toast points	
CRISPY SHRIMP *	19
panko sweet pepper sauce micro greens	
CREAMY BURRATA	22
heirloom tomatoes field greens olives pickled onions grilled artisan breads	
QUESADILLAS	18
braised short rib oaxaca cheese pickled fresno & onions salsa verde	
ROASTED BUTTERNUT SQUASH SOUP	10
crème fraiche spiced pepitas fried sage	

PLATES

 NEW YORK STRIP *	50
14oz thyme & butter pan roasted strip steak pommes puree blistered baby carrots signature FIRE steak sauce	
 THE FIRE SIGNATURE BURGER *	19
7oz angus beef burger potato bun arugula gouda sweet pickled peppers pimento cheese fries	
PAN SEARED HALIBUT *	38
brown butter golden beet puree winter seasonal vegetable dried apples	
ANCHO SEARED NORWEGIAN SALMON *	34
roasted vegetable lemon quinoa charred brussel sprouts blueberry sauce	
 BRAISED SHORT RIBS	42
reggiano risotto roasted vegetables blackberry demi	
ROASTED CHICKEN BREAST	32
8oz airline chicken sage cream sauce local mushrooms sautéed greens brown butter gnocchi	
HERB CRUSTED CAULIFLOWER STEAK	26
local mushrooms golden beet puree winter vegetables	
VANILLA RUM SEARED SCALLOPS *	34
strawberry puree parsnip puree field greens lemon peel roasted parsnips	

SALADS

FALL COBB	17
mesclun mix roasted butternut squash apples dried cranberries bacon brioche crouton danish blue cheese maple vinaigrette	
KALE SALAD	14
spinach red leaf lettuce poached apples dried cranberries candied pecans feta cheese fall vinaigrette	

CLASSIC CAESAR	14
romaine hearts brioche croutons grated reggiano garlic dressing parmesan crisp	
FRIED GOAT CHEESE	15
baby kale frisee beets grape tomatoes pickled red onion olives lemon vinaigrette	

add to your salad- chicken 6, shrimp* 7, salmon* 8 or steak* 12

SIDES

MACARONI & CHEESE	10	POMMES PUREE	8
BRUSSEL SPROUTS & REGGIANO	8	ROASTED AUTUMN VEGETABLES	8
BROWN BUTTER GNOCCHI	10	TRUFFLE FRIES	10

25% gratuity added to parties of 6 guests or more. Gratuities are shared on a daily basis between front of the house hourly associates.

*These items may be served raw or undercooked based on your specifications or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.